

Grape varietal: 100% Nebbiolo

Municipality: Treiso

Altitude: 350 m

Exposure: South – East

Terrain: Characterized by grey marls alternating with sand layers.

Note: After a long research we have found a supplier partner that grows the vineyards according to our organic approach.

Harvest: Mid-October, manual harvest.

Vinification: After the stalk and grape seeds removal and pressing the fermentation takes place at controlled temperatures (28-30°C) in steel tanks. Maceration for 20 days, malolactic is completed.

Yeast: Indigenous

Clarification: Gel bentonite

Ageing: 24 months in oak casks from Slavonia/Hungary/Switzerland.

In-bottle refinement: 6 months minimum



Characteristics: Ruby red with orang reflexes.

Clean and clear aromas with floral notes.

Good structure and finesse, kicking tannins typical from the Marcarini area.

Serving temperature: 17° C

Pairings: Ossobuco, rabbit, aged cheese, gnocchi al castelmagno.

